

ABSTRACT OF THE DISCLOSURE

[0074] An acidified imitation cheese sauce or pudding is prepared comprising a thickener, an acidulant in an amount not greater than about 0.5% equivalents of glacial acetic by weight of the composition, and a protein in an amount of less than 1% by weight of the composition. The acidified composition has a pH of not more than 4.6, moisture in an amount of at least about 55% by weight of the composition, a moisture phase acidity level of not more than about 1.5%, and organoleptic properties similar to a low acid cheese sauce or low acid pudding. Methods for the preparation of the acidified composition are also provided herein.